



APPETIZERS

POUTINE\$17

Hand Cut Fries, Alma Cheese Curds, Gouda, Stout Gravy, Scallions

Add Pork Belly \$6.50

SOFT PRETZEL..... \$11

Bavarian Pretzels, Cheese Sauce, Honey Mustard 🌱

BUFFALO FRIED CHICKEN WINGS\$16

Twice Fried, Tap House Buffalo Sauce, Bleu Cheese Dressing, Celery Sticks

KOREAN FRIED CHICKEN WINGS\$16

Twice Fried, Soy-Chile Glaze, Toasted Sesame, Scallions, Gochujang Ranch

BBQ FLAUTAS\$13

BBQ Pulled Pork, Cheddar, Queso Fresco, Pico de Gallo, Chipotle Cheese Sauce

CHORIZO CRAB DIP . \$14

Blue Crab, Mexican Chorizo, Roasted Poblanos, Queso Fresco, Cilantro, Fried Flour Tortillas

TAP HOUSE NACHOS . \$14

Beef, Chorizo, Chipotle Cheese Sauce, Jalapeños, Poblano Peppers, Pico de Gallo, Lime Cilantro Sour Cream, Fried Corn Tortilla Chips

HICKORY SMOKED COD DIP \$10

Smoked Cod, Cream Cheese, Jalapeño, Green Onion, Flour Tortilla Chips

JALAPEÑO POPPER CRAB RANGOON\$13

Fried Wontons, Crab Cream Cheese, Roasted Jalapeño, Bacon, Sweet and Sour Sauce

LETTUCE WRAPS\$17

Roasted Pork Shoulder, Bibb Lettuce, Pickled Carrot, Radish, Rice, Cashew Scallion Sauce, Cucumber Kimchi, Ssamjang

SANDWICHES • BURGERS



• Served with Fries •

Substitute Sweet Potato Fries for \$3, Side Salad for \$4, Bowl of Soup for \$5, Mac and Cheese \$4

BAHN MI.....\$14

Duroc Pork, Pickled Carrot, Radish, Cucumber, Jalapeño, Cilantro, Chile Aioli, Baguette

HOT ITALIA CAPRESE\$17

Capicola, Mortadella, Genoa Salami, Mozzarella, Sliced Tomato, Roasted Garlic Spread, Roasted Red Pepper, Herb Oil, Ciabatta Hoagie

CLASSIC DINER BURGER\$14

Griddled Double Beef Patties, Smoked Cheddar Cheese, Lettuce, Onion, Tomato, Bread And Butter Pickles, Dijonnaise, Sesame Bun *

TALLGRASS BURGER\$17

Black Angus Beef, Bleu Cheese, Bacon, Fried Onion Strings, Arugula, Smoked Tomato Aioli, Potato Bun *

BBQ CHEDDAR BURGER.....\$17

Black Angus Beef, Stout BBQ Sauce, Cheddar, Caramelized Onions, Bacon, Lettuce, Tomato, Bread and Butter Pickles, Potato Bun *

FRIED CHICKEN SANDWICH ... \$15

Buttermilk Fried Chicken, Jalapeño-Corn Slaw, Bread And Butter Pickles, Remoulade, Sesame Bun

KONZA PRAIRIE VEGGIE BURGER\$13

Wild Rice-Black Bean Walnut Avocado Patty, Lettuce, Tomato, Onion, Bread and Butter Pickles, Smoked Tomato Aioli, Potato Bun 🌱

SALMON SANDWICH.....\$18

Grilled Salmon, Sliced Cucumber, Tomato, Lemon Herb Goat Cheese, Pea Shoots, Potato Bun

GRILLED CHICKEN SANDWICH\$16

Marinated Chicken Breast, Smoked Cheddar Cheese, Bacon, Smoked Tomato Aioli, Lettuce, Tomato, Sesame Bun

PULLED PORK SANDWICH\$15

Barbecue Pulled Pork, Sriracha Slaw, Roasted Jalapeños, Red Onions, Lime, Brioche Bun

PHILLY CHEESESTEAK SANDWICH\$15

Thin-Sliced Beef, Poblano Peppers, Onions, Gouda Cheese, Dijonnaise, Baguette

SMOKED TURKEY SANDWICH . \$16

Applewood Smoked Turkey, Mozzarella Cheese, Bibb Lettuce, Sliced Tomato, Toasted Almonds, Fresh Basil Aioli, Brioche Bun

SALADS | SOUP

Add Roasted Chicken.....\$4

Add Grilled Salmon.....\$9

Add Shrimp.....\$5

Dressings: Ranch, Bleu Cheese, Honey Mustard, Chipotle Ranch, Balsamic Vinaigrette

APPLE-SPICE WALNUT SALAD ..\$12

Mixed Greens, Gala Apple, Spiced Walnuts, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette 🌱

CLASSIC WEDGE\$12

Iceberg Lettuce, Bacon, Red Onion, Tomatoes, Bleu Cheese Crumbles, Toasted Almonds, Brioche Croutons, Parmesan, Bleu Cheese Dressing (Vegetarian-Minus Bacon) 🌱

COWBOY COBB\$13

Mixed Greens, Pico De Gallo, Roasted Corn, Spiced Black Beans, Red Onion, Avocado, Tortilla Crumble, Queso Fresco, Cilantro, Chipotle Ranch Dressing 🌱

TAP HOUSE SALAD\$6

Mixed Greens, Tomatoes, Roasted Corn, Red Onions, Parmesan, Brioche Croutons 🌱

PUB ALE BISQUE.....\$8

Cheddar, Smoked Gouda, Bacon, Fried Onions, Parsley (Bowl)

DESSERT

CHOCOLATE STOUT CAKE \$7

Stout Beer, Dark Chocolate Skillet Cake, Vanilla Ice Cream, Chocolate Rubble 🌱

ENTRÉES

STEAK FRITES.....\$39

14oz KC Strip, Kalbi Compound Butter, Hand Cut Fries *

FLAT IRON\$36

8oz Flat Iron, West Coast Chimichurri, Roasted Red Potatoes, Parmesan Roasted Corn *

FISH & CHIPS\$20

Fresh Cod, Fries, Ale Beer Batter, Jalapeño-Corn Slaw, Tartar Sauce, Lemon

MEATLOAF\$21

Ground Beef And Pork Blend, Bacon, Roasted Garlic Mashed Potatoes, Balsamic Brussel Sprouts, Stout Gravy, Fried Onions

PORK TENDERLOIN MEDALLIONS\$23

Pork Tenderloin Medallions, Dijon Mushroom Cream Sauce, Roasted Red Potatoes, Parmesan Roasted Corn

STIR FRY\$16

Rice Noodles, Carrots, Broccolini, Edamame, Poblano, Onion, Portobello Mushroom, Gochu-Soy Glaze, Toasted Sesame Seeds 🌱

SALMON TACOS\$19

Grilled Salmon, Flour Tortillas, Sriracha Slaw, Cilantro Lime Avocado Crème, Pico De Gallo, Corn Tortilla Chips, Queso Fresco, Chipotle Cheese

TAP MAC\$17

Cavatappi Pasta, Three Cheese Sauce, Arugula, Plum Tomato, Bacon, Parmesan Breadcrumbs (Vegetarian-Minus Bacon)

Add Roasted Chicken.....\$4

Add Pork Belly \$6.50

TRIPLE DOG DARE YA (YES, AS IN THREE).....\$29

Pork Bratwurst, House Beer Mustard, Pulled Pork, Coleslaw, Pretzel Bun • **Andouille Sausage**, Poblano Pepper, Yellow Onion, Creole Shrimp Salad, Parsley, White Bun • **Bacon Wrapped Beef Dog**, Pico De Gallo, Sriracha Sour Cream, Queso Fresco, Cilantro, Poppysed Bun

LINGUINE ALLA VODKA\$23

Shrimp, Cherry Tomatoes, Linguine, Rojo Vodka Sauce, Parmesan, Basil

SPICY SHRIMP CURRY\$22

Sautéed Shrimp, Roasted Jalapeño, Red Onions, Lime, Cilantro, Jamaican Curry Sauce, White Rice, Grilled Naan

GRAIN BOWL\$15

Herbed Couscous, Spiced Fried Chickpeas, Avocado, Radish, Cucumber, Pickled Carrots, Pea Shoots, Herb Tahini Dressing 🌱

Additional Sauces \$5.00

* Consuming raw or uncooked meat, poultry, seafood, eggs or shellfish may increase your risk to foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.

🌱 Vegetarian